

# DYLAN'S AT THE KINGS ARMS

## Nibbles

Marinated Nocellara Olives	4
Chargrilled Sourdough, Burnt Onion Butter	4.5
Fennel, Truffle & Spiced Salami	9
Cajun Spiced Corn, Smoked Salt, Lime	7

## Starters

Scotch 'Bonnet' Egg, Habanero Jam	9
Octopus Carpaccio, Pistachio, Anchovy Mayo, Lime	11
Chilled Courgette Soup, Rocket Pesto, Spring Onion Fritter	9
Fresh Buffalo Burrata, Green Sauce, Hazelnuts, Grilled Sourdough	13

## Mains

Soy Glazed Mutton Leg, Creamed Corn, Jalapeno, Macadamia	26
Cornish Gilt Head Bream, Piperade, Isle of Wight Tomatoes, Brown Shrimp	26
Crisp Potato Terrine, Driftwood, Fresh Peas, Broad Bean & Fennel Salad	23
Treacle Ox Cheek, Beau Vale Blue, Grilled Hispi Cabbage, Pickled Walnut	28
Chargrilled Bavette Steak, Chimichurri, Beef Fat Chips	26

## To Share (Please Allow 45 Mins)

English Dairy Cow Prime Rib, Brown Butter Gravy	80
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## Sides

Beef Fat & Aged Parmesan Chips	6
White Cabbage, Citrus Fennel, Green Chilli & Peanut Slaw	6
Summer Courgettes, Goats Curd, Hazelnuts, Mint	6.5
Wild Rocket & Parmesan Salad	5

## Dessert

White Chocolate & Summer Berry Pavlova	9
Banana & Sticky Toffee Pudding, Salted Caramel Ice Cream	9
Warm Honey Cake, Vanilla Custard, Gooseberry Jam	10
Roasted Strawberry Sorbet, Bajan Rum Punch	7.5
Artisan British Cheese Selection (1,3,5 Cheeses)	6/10/14

Please note: Fish & Shellfish may contain small bones/shell

**Please inform a member of staff if you have any allergies and we will assist you.**

**We cannot guarantee that any menu item is completely allergen-free as many are used in our kitchens**

An Optional 12.5% Service Charge will be added to your bill (100% of the Service Charge goes to Front of House and Kitchen Staff equally)